



# Champagne card



*Schlumberger*  
NIGHT



MAISON FONDÉE EN 1776

LOUIS ROEDERER  
CHAMPAGNE



MOËT & CHANDON  
CHAMPAGNE  
★

CHAMPAGNE



PIERRE MORLET



Veuve Clicquot  
■ REIMS FRANCE ■

KRUG  
CHAMPAGNE

Dom Pérignon.



LOUIS ROEDERER  
CHAMPAGNE

BRUT PREMIER

€295.-



0.375l - €185.-

1.5l - €580.-



# LOUIS ROEDERER BRUT PREMIER

## YESTERDAY'S DISCOVERIES TODAY'S TREASURES

### HISTORY

After the upheavals of the early 1900s, particularly the First World War that destroyed more than half of the Louis Roederer estate, Léon Olry Roederer reconstructed the vineyards. At the same time he created a multi-vintage champagne that would have a consistent flavor, whatever the harvest year. It is now called Brut Premier.

### SIGNATURE BLEND

A blend of around 40% Pinot Noir, 40% Chardonnay and 20% Pinot Meunier, Brut Premier comprises wine matured in oak tuns produced from three Champagne grape varieties that originate from various crus selected by Louis Roederer.

### CHARACTERISTICS

Striking a perfect balance between youthfulness and maturity, seduction and character, freshness and vinosity, Brut Premier is a champagne that is harmonious and structured, elegant and lively, with a unique exuberancy. Its structured texture, richness, and length are distinctly winery. It is a full, complex champagne that is both rich and powerful, whilst remaining a great classic.

### AROMA

The bouquet of fresh fruits and the scent of hawthorn enchant the connoisseurs.

Louis Roederer Brut Premier is soft and complex and combines the flavor of pears and apples and aromas of raspberries, blackberries and cherries with notes of toasted bread as well as almonds.

|                    |   |
|--------------------|---|
| GRAPE TYPE:        | 40% Pinot Noir, 40% Chardonnay, 20% Pinot Meunier                 |
| AROMA:             | Pear, apple, raspberry, blackberry, cherry, almond, toasted bread |
| ALCOHOL RATE:      | 12%   |
| COLOR:             | Golden with green reflexes  |
| BEST ENJOYED WITH: | Fish, shell fish  |
| INTERESTING FACT:  | Matures 4 years followed by 6 months in the bottle                |
| TRIVIA:            | One of the last independent family owned Champagne houses         |



LOUIS ROEDERER  
CHAMPAGNE

ROSÉ VINTAGE

€400.-





# LOUIS ROEDERER ROSÉ VINTAGE

## PERFECT BALANCE

### HISTORY

In order for grapes to be used in the creation of a great Rosé champagne, they have to attain perfect maturity, which is sometimes difficult to achieve in the changeable Champagne climate. This is why Louis Roederer decided to invest in the vineyards at Cumières, where the shallow calcareous clay soil, which is on south-facing slopes bathed in the light reflected from the banks of the river Marne.

### SIGNATURE BLEND

A blend of around 65% Pinot Noir, 35% Chardonnay and 20% of which is wine matured in oak tuns. The Rosé Vintage is generally matured on lees for 4 years and left for a minimum of 6 months after disgorging to attain perfect maturity.

### CHARACTERISTICS

With its sparkling bubbles and initial impression of freshness, it opens smoothly with almost exotic notes, combined with the pure minerality of the Chardonnay grapes. Rich and full-bodied, the Rosé Vintage exalts the maturity of the fruit.

### AROMA

The Rosé Vintage has fruity aromas of wild berries, followed by floral notes and the sugary and spicy fragrance of zest. The aromas of dried fruit and cocoa result from the wine's vinifying in oak tuns. In the nose the Rosé scents of a lush bouquet of fruity flavors. A wonderful mousse on the fruity palate, on which cherries and a spice aroma of cranberries pop up.

|                    |   |
|--------------------|---|
| GRAPE TYPE:        | 65% Pinot Noir, 35% Chardonnay                            |
| AROMA:             | Red wildberry, citrus zest, dried fruit, cocoa            |
| ALCOHOL RATE:      | 12%   |
| COLOR:             | Light golden rosé   |
| BEST ENJOYED WITH: | Seafood, brie-cheese                                      |
| INTERESTING FACT:  | Ranks amongst the best Rosé champagnes worldwide          |
| TRIVIA:            | One of the last independent family owned Champagne houses |



LOUIS ROEDERER  
CHAMPAGNE

CRISTAL

€950.-







# LOUIS ROEDERER CRISTAL

## PERFECT HARMONY

### HISTORY

The house's most famous champagne was created in 1876 to satisfy the demanding tastes of Tsar Alexander II. The emperor asked Louis Roederer to reserve the best cuvée for him every year. To distinguish this cuvée, this exceptional champagne came in a flat-bottomed, transparent lead-cristal bottle. The new brand was named after this precious material, which is particularly transparent and luminous.

### SIGNATURE BLEND

Produced uniquely during the best years, when the Chardonnay with around 40% and Pinot Noir with around 60% grapes have attained perfect maturity. Louis Roederer Cristal is aged for 6 years in Louis Roederer's cellars and left for a further 8 months after dégorgement.

### CHARACTERISTICS

Louis Roederer prides itself on making Cristal remarkably balanced between freshness and aging with effervescent bubbles. Cristal Vintage is a refined cuvée with an inimitable length. Louis Roederer Cristal keeps well. It can be conserved for over 20 years without losing its freshness and character.

### AROMA

It has a silky texture and different fruity aromas, complemented by a powerful mineral quality with white fruits. It opens up to aromas of citrus fruits and roasted flavors. It is intense, powerful and precise on the palate.

GRAPE TYPE: 60% Pinot Noir, 40% Chardonnay

AROMA: Citrus fruit, roasted flavor, white fruits

ALCOHOL RATE: 12%

COLOR: Golden yellow with amber colored reflexes

BEST ENJOYED WITH: Caviar, scallop, lobster

INTERESTING FACT: It can rest for over 20 years without losing freshness and character

TRIVIA: One of the last independent family owned Champagne houses



LOUIS ROEDERER  
CHAMPAGNE

CRISTAL ROSÉ

€1800.-





# LOUIS ROEDERER

## CRISTAL ROSÉ

### A UNIQUE BLEND

#### HISTORY

In 1974 the House Louis Roederer created the Cristal Rosé. To achieve this, he selected old-vine Pinot Noir grapes from the finest Grand Cru vineyard at Aÿ, which are now cultivated according to biodynamic principles. The unique calcareous clay soil, which gives the grapes an exquisite minerality, enables the vines to attain exceptional fruit maturity, complemented by crystalline acidity.

#### SIGNATURE BLEND

A blend of around 55% Pinot Noir, 45% Chardonnay, comprising 20% of wine matured in oak tuns, Cristal Rosé is produced using the saignée process after cold maceration. This cuvée is aged, on average, for 6 years in Louis Roederer's cellars.

#### CHARACTERISTICS

Intense, fresh and of great precision with a bouquet of a complete, complex series of flavors - a silky, full-bodied, melting and airy ensemble of great aromatic purity.

#### AROMA

An aromatic intensity with smooth, sweet flavors of white flowers, red fruits and wonderfully integrated caramel notes on the nose. The full, round and refined texture in the initial attack, which is characteristic of the Louis Roederer champagne house, is complemented by a winery structure and a remarkable freshness, giving an impression of great finesse and strengthening the precision of this Cristal Rosé.

|                    |  |
|--------------------|--|
| GRAPE TYPE:        | 55% Pinot Noir, 45% Chardonnay                                   |
| AROMA:             | White flowers, red fruits, caramel                               |
| ALCOHOL RATE:      | 12%  |
| COLOR:             | Soft, radiant rose with light copper highlights                  |
| BEST ENJOYED WITH: | Escargot, goat cheese, white truffle, beef carpaccio             |
| INTERESTING FACT:  | Matures 6 years in the cellar followed by 8 months in the bottle |
| TRIVIA:            | One of the last independent family owned Champagne houses        |



MOËT & CHANDON  
CHAMPAGNE

IMPÉRIAL

€290.-



0.2l - €90.-

0.375l - €185.-

1.5l - €580.-



# MOËT & CHANDON IMPÉRIAL

VIBRANT – GENEROUS – ALLURING

## HISTORY

Moët & Chandon has been associated with the sparkle of success and glamour ever since the house was founded almost 3 centuries ago, in 1743 by Claude Moët. These are the values that they share and the values that inspired the founder's grandson Jean-Remy Moët to share the magic of the champagne with the world. Created in 1869, the Impérial is the house's iconic flagship, which embodies its unique and unparalleled style.

## SIGNATURE BLEND

Created from more than 100 different wines, of which 20% to 30% are reserve wines specially selected to enhance its maturity, complexity and constancy, the assemblage reflects the diversity and complementarity of the three grapes varietals: the body of Pinot Noir - 30% to 40%, the suppleness of Pinot Meunier - 30% to 40% and the finesse of Chardonnay - 20% to 30%.

## CHARACTERISTICS

With a developed, complex and vibrant bouquet, Impérial is showing some depth of aged material. Impérial combines generosity and elegance, palate fullness and finesse followed by delicate freshness. This Champagne is distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

## AROMA

In the nose convincing a sparkling intensity of green apples and citrus fruits as well as the freshness of mineral notes and white flowers. On the palate unfolds aromas of white fruits (pear, peach, apple), generous and simultaneously subtle. When the champagne breathes, notes of elegant, mature brioche, ce-

GRAPE TYPE: 30% - 40% Pinot Noir, 30% - 40% Pinot Meunier, 20% - 30% Chardonnay

AROMA: Pear, peach, apple, brioche, cereal, nuts

ALCOHOL RATE: 12%

COLOR: Golden straw yellow with green highlights

BEST ENJOYED WITH: Sushi, seafood, white fish, white meat, white fruits

INTERESTING FACT: Moët & Chandon Impérial is formerly known as "Moët & Chandon White Star"

TRIVIA: The Champagne House once supplied dynasties throughout all of Europe



MOËT & CHANDON  
CHAMPAGNE

ROSÉ IMPÉRIAL

€390.-



0.375l - €200.-



# MOËT & CHANDON ROSÉ IMPÉRIAL

SPONTANEOUS – RADIANT – ENTICING

## HISTORY

Moët & Chandon has been associated with the sparkle of success and glamour ever since the house was founded in 1743 by Claude Moët. These are the values that they share and the values that inspired the founder's grandson Jean-Remy Moët to share the magic of champagne with the world. Rosé Impérial is a spontaneous, radiant, romantic expression of the Moët & Chandon style.

## SIGNATURE BLEND

The assemblage reflects the diversity and complementarity of the three grapes varietals: The intensity of Pinot Noir 40% - 50%, the roundness of Pinot Meunier 30% - 40% and the elegance of Chardonnay 10% - 20% of which 20% to 30% from specially selected reserve wines to enhance its intensity.

## CHARACTERISTICS

Moët & Chandon Rosé Impérial is the most glamorous version of the typical style of the house. He brings color and sensuality into life. A spontaneous, irresistible passionate champagne. A vibrating start with distinctive fruits, radiant and spontaneous with a smooth transition. The aftertaste is fresh and supple.

## AROMA

A lively, intense bouquet of red fruits (strawberries, raspberries, blueberries), floral nuances of roses and hawthorn as well as a slight hint of pepper. An expressive palate combining intensity and suppleness. The juicy intensity of berries, the fleshiness and firmness of peach and the freshness of a subtle note of menthol.

GRAPE TYPE: 40% - 50% Pinot Noir, 10% - 20% Chardonnay, 30% - 40% Pinot Meunier

AROMA: Berries, pepper, menthol

ALCOHOL RATE: 12%

COLOR: Pink with amber highlights

BEST ENJOYED WITH: Carpaccio of beef, goat cheese, mozzarella, fish, seafood, fruit dessert

INTERESTING FACT: Maturation period of 21 months

TRIVIA: The Champagne House once supplied dynasties throughout all of Europe



MOËT & CHANDON  
CHAMPAGNE

ICE IMPÉRIAL

€500.-





# MOËT & CHANDON ICE IMPÉRIAL

## INTENSE – FRUITY – FRESH

### HISTORY

Moët & Chandon has been associated with the sparkle of success and glamour ever since the house was founded almost 3 centuries ago, in 1743 by Claude Moët. These are the values that they share and the values that inspired the founder's grandson Jean-Remy Moët to share the magic of champagne with the world. Ice Impérial, the first & only champagne especially created to be enjoyed over ice. A new champagne experience combining fun, fresh and free sensations.

### SIGNATURE BLEND

Pinot Noir 40% - 50% for its intense fruitiness. Pinot Meunier 30% - 40%, full and fleshy, for a rich, melting sensation on the mid-palate. Chardonnay 10% - 20% for a refreshing finish. 20% to 30% specially selected reserve wines enhance the assemblage to complete its intensity, constancy & richness.

### CHARACTERISTICS

Ice Impérial is a pure delight with its beautiful color of deep gold with amber highlights. Its prominent Pinot Noir characteristics and powerful tropical fruit aromas are the true embodiment of summer, an instant fresh escape in a sparkling world. Exquisite and delicious, round and bodied and very fresh.

### AROMA

An intense bouquet of powerful aromas of tropical fruits, such as mango and guava as well as the sumptuousness of nectarines is complemented by an original note of raspberry. Seducing on the palate fleshy, strong flavors of a fresh fruit salad perfectly complemented with acidity of gooseberry and ginger notes - generously rounded and fresh.

GRAPE TYPE: 40% - 50% Pinot Noir, 10% - 20% Chardonnay, 30% - 40% Pinot Meunier

AROMA: Mango, guava, nectarine, raspberry

ALCOHOL RATE: 12%

COLOR: Deep gold with amber highlights

BEST ENJOYED WITH: Mint leaves, lime zest, cucumber peel, a very thin slice of ginger, red fruits

INTERESTING FACT: The first and only champagne created to be enjoyed over ice

TRIVIA: The Champagne House once supplied dynasties throughout all of Europe



MOËT & CHANDON  
CHAMPAGNE

ICE IMPÉRIAL ROSÉ

€650.-





# MOËT & CHANDON ICE IMPÉRIAL ROSÉ

## VIBRANT- LUSCIOUS- REFRESHING

### HISTORY

Moët & Chandon has been associated with the sparkle of success and glamour ever since the house was founded almost 3 centuries ago, in 1743 by Claude Moët. These are the values that they share and the values that inspired the founder's grandson Jean-Remy Moët to share the magic of champagne with the world. Moët Ice Impérial Rosé is the first & only rosé champagne especially created to be enjoyed on ice.

### SIGNATURE BLEND

A majority of Pinot Noir 45% - 55% for intensity of the fruit. Pinot Meunier 35% - 45%, round and fleshy, to add richness and middle notes of harmony and suppleness. Chardonnay 5% - 10% for a refreshing finish. 20% to 30% especially selected reserve wines round out the assemblage.

### CHARACTERISTICS

Ice Impérial Rosé is gleaming in vivid pink color with golden highlights. A new champagne tasting experience that brings together pleasure, freshness and the free spirit of summer time. The freshness and aromatic intensity is fully appreciated pure on ice.

### AROMA

Intense fruitiness is a characteristic feature of rosé champagne yet this vividly creation fascinates by complex aromas. Mainly scents of fragrant red berries and cherries with nuances of juicy summer fruits as fig and nectarine. Also an appetizing note of grenadine. A luscious palate combining sweetness and firmness.

GRAPE TYPE: 45% - 55% Pinot Noir, 5% - 10% Chardonnay, 35% - 45% Pinot Meunier

AROMA: Morello, cherry, cranberry, lingonberry, fig, nectarine, pink grapefruit

ALCOHOL RATE: 12%

COLOR: Vivid pink with golden highlights

BEST ENJOYED WITH: Mint leaves, lime zest, orange zest

INTERESTING FACT: The first and only rosé champagne created to be enjoyed over ice

TRIVIA: The Champagne House once supplied dynasties throughout all of Europe



MOËT & CHANDON  
CHAMPAGNE

NECTAR IMPÉRIAL

€500.-





# MOËT & CHANDON NECTAR IMPÉRIAL

EXOTIC – RICH – LIVELY

## HISTORY

Moët & Chandon has been associated with the sparkle of success and glamour ever since the house was founded almost 3 centuries ago, in 1743 by Claude Moët. These are the values that they share and the values that inspired the founder's grandson Jean-Remy Moët to share the magic of champagne with the world. Nectar Impérial is a delicious expression of the Moët & Chandon style.

## SIGNATURE BLEND

The assemblage reflects the diversity and complementarity of the three grape varieties: The structure of Pinot Noir (40% - 50%), the fleshiness of Pinot Meunier (30% - 40%) & the freshness of Chardonnay (10% - 20%) of which 20% - 30% from specially selected reserve wines to enhance its intensity, richness and constancy.

## CHARACTERISTICS

With its intense color of bold yellow with golden highlights Moët & Chandon Nectar Impérial presents itself as the most opulent bouquet. A full-bodied taste, creamy and lively at the same time.

## AROMA

To the nose the Nectar Impérial presents itself as rich and opulent with a burst of exotic fruits such as pineapple and grapefruit and a slight hint of vanilla. On the palate, the attack is vibrant by mixing together the captivating density of fruits, bright and spontaneous, with a smooth transition. The after-taste is fresh and soft. The silky firmness of stone fruits (Mirabelle plum, apricot) and the brisk freshness of grapefruit notes seduces every champagne lover.

GRAPE TYPE: 40% - 50% Pinot Noir, 10% - 20% Chardonnay, 30% - 40% Pinot Meunier

AROMA: Pineapple, mango, mirabelle plum, apricot, vanilla

ALCOHOL RATE: 12%

COLOR: Bold yellow with golden highlights

BEST ENJOYED WITH: Salmon, blue-veined cheese, exotic fruits, spicy Indian & Chinese cuisine

INTERESTING FACT: The wine cellars of Moët & Chandon extend over 110km with own street names

TRIVIA: The Champagne House once supplied dynasties throughout all of Europe



MOËT & CHANDON  
CHAMPAGNE

# NECTAR IMPÉRIAL ROSÉ

€750.-



Grana Oro



# MOËT & CHANDON

## NECTAR IMPÉRIAL ROSÉ

### INTENSE – SMOOTH – VERSATILE

#### HISTORY

Moët & Chandon has been associated with the sparkle of success and glamour ever since the house was founded almost 3 centuries ago, in 1743 by Claude Moët. These are the values that they share and the values that inspired the founder's grandson Jean-Remy Moët to share the magic of Champagne with the world. Moët & Chandon N.I.R Nectar Impérial Rosé presents itself in an illuminated design that lights up every night.

#### SIGNATURE BLEND

Moët & Chandon N.I.R gets its intensity from 45% - 55% Pinot Noir grapes, while 35% - 45% Meunier characterizes its body. A touch of 5% - 10% Chardonnay gives freshness and vitality. It is refined with 20% - 30% selected reserve wines.

#### CHARACTERISTICS

The Moët & Chandon Nectar Impérial Rosé Dry shines in coral pink and sparkles with rose-gold reflections. Moët & Chandon N.I.R is an aromatic Champagne with a fine mousseux and the seductively soft, intense and fruity taste of a Rosé Champagne.

#### AROMA

Intense aromas of strawberry, raspberry and pomegranate, as well as vanilla and subtle menthol notes unfold in the nose. The unique taste of Moët & Chandon N.I.R is balanced and combines structure, smoothness and freshness. The texture is soft and creamy with a long-lasting finish of refreshing blood orange notes.

GRAPE TYPE: 45% - 55% Pinot Noir, 35% - 45% Pinot Meunier, 5% - 10% Chardonnay

AROMA: Strawberry, raspberry, pomegranate

ALCOHOL RATE: 12%

COLOR: Coral pink with rose gold highlights

BEST ENJOYED WITH: Soft fruit, desserts, risotto, seafood, poultry or as an aperitif

INTERESTING FACT: Enjoy the Champagne pure or on ice

TRIVIA: The Champagne House once supplied dynasties throughout all of Europe



VEUVE CLICQUOT  
CHAMPAGNE

LA GRANDE DAME

€800.-





# VEUVE CLICQUOT LA GRANDE DAME

## ONLY ONE QUALITY – THE BEST

### HISTORY

When Francois Clicquot, son of the founder, passed away in 1805, he left behind his widow at the age of only 27. The young Madame Clicquot continued her husbands business and is therefore achieved as one of the first female entrepreneurs of the modern age. On its 200th birthday the house Veuve Clicquot launched the prestigious vintage champagne La Grande Dame, a tribute to Madame Clicquots entrepreneurial spirit.

### SIGNATURE BLEND

Veuve Clicquot La Grande Dame is a blend of 61% Pinot Noir and 39% Chardonnay from 8 Grand Crus: Aÿ, Bouzy, Ambonnay, Verzy und Verzenay, Avize, Oger and Le Mesnil-sur-Oger which give this champagne a unique personality that blends the power of Pinot Noir with the delicacy of Chardonnay.

### CHARACTERISTICS

The champagne has an effervescent sparkle with fine, light bubbles. On the palate there is plenty of body and substance. The texture is crisp and silky and the chalky mineral note resonates magnificently with this full-bodied structure and intensifies the lengthy persistence.

### AROMA

The first nose reveals a definite mineral base with noble fruity notes (white peach, bergamot) and remarkable intensity. In motion the bouquet reveals additional opulence and sensuality with hints of brioche, nougat, apricot, vanilla, frangipane and jasmine.

|                    |  |
|--------------------|--|
| GRAPE TYPE:        | 61% Pinot Noir, 39% Chardonnay                               |
| AROMA:             | White Peach, bergamot, mineral                               |
| ALCOHOL RATE:      | 12,5%  |
| COLOR:             | Light gold with amber highlights                             |
| BEST ENJOYED WITH: | Starters, fine fish, shellfish                               |
| INTERESTING FACT:  | Maturing time in the cellar at least for 6 years             |
| TRIVIA:            | The vineyards of Veuve Clicquot hold a classification of 97% |



# VEUVE CLICQUOT CHAMPAGNE

## RICH

€750.-





# VEUVE CLICQUOT

## RICH

### LOVELY – DARING – NOBLE

#### HISTORY

When Francois Clicquot, the founder's son, died in 1805, his widow was 27. The young Madame Clicquot took over her husband's business and thus became one of the first entrepreneurs of modern times. Throughout the history of Champagne making, wines blended for added sweetness were commonly referred to as "rich." This is also the case with the new Champagne Veuve Clicquot Rich.

#### SIGNATURE BLEND

Veuve Clicquot Rich contains 40% - 45% Pinot Noir, which gives its characteristic structure. The high proportion of 30% - 35% Meunier creates the full-bodied blend. 20% - 25% Chardonnay provides refreshing notes. The Champagne is rounded off with a share of 25% - 35% special reserve wines.

#### CHARACTERISTICS

Veuve Clicquot Rich is bright and clear with golden reflections. With very fine pearls, it makes a noble impression. With the high dosage of 60 grams, tradition and pioneering spirit meet, which unfold exciting aromas. It is particularly suitable for experimenting with ingredients of your choice and is enjoyed on ice.

#### AROMA

On the nose, Veuve Clicquot Rich initially spoils its connoisseur with fresh aromas of citrus fruits and hints of flowers. It impresses with its freshness and its fruity character, as well with a creamy note. With an exquisite and silky finish, this Champagne is a noble taste enjoyment.

GRAPE TYPE: 40% - 45 % Pinot Noir, 30% - 35 % Meunier, 20% - 25% Chardonnay

AROMA: Citrus fruits, floral aromas

ALCOHOL RATE: 12%

COLOR: Bright with golden highlights

BEST ENJOYED WITH: Cucumber, celery, pineapple, grapefruit peel, appetizers and as an aperitif

INTERESTING FACT: Maturing time in the cellar at least for 6 years

TRIVIA: The Veuve Clicquot vineyards have a classification of 97%



KRUG  
CHAMPAGNE

# GRANDE CUVÉE

€850.-



KRUG

by  
Christophe



# KRUG GRANDE CUVÉE

## ULTIMATE GENEROSITY

### HISTORY

Krug Champagne was founded by Joseph Krug in 1843 in Reims. His quest for ultimate perfection and quality still honors the house. Krug Grande Cuvée is the flagship of the house, the essence of tradition. Krug Grande Cuvée embodies the utmost in excellence that Joseph Krug sought to give his clients, a champagne of extreme generosity and absolute elegance, the very best every year.

### SIGNATURE BLEND

An entirely unique taste experience with a blend of around 120 wines from ten or more different vintages and three grape varieties. It is this very assemblage that gives Krug Grande Cuvée its unique plethora of flavors and aromas. Some reserve wines of Krug's repertoire are stored up to 15 years.

### CHARACTERISTICS

Grande Cuvée is a champagne of great harmony, complexity and an impressive texture recreated each year. The house recreates from scratch the multitude of facets that form perfect harmony on the palate, no flavor dominating or competing with another. This is the main characteristic of Krug Grande Cuvée. The color glows in deep gold and its fine, vivacious bubbles are predicting fullness and elegance. Krug Grande Cuvée can age beautifully, it gains in depth and complexity up to the age of 10 years.

### AROMA

Krug Grande Cuvée unfolds in the nose with tastes of flowers in bloom, ripe and dried fruits, marzipan, gingerbread and citrus fruits. On the palate notes of hazelnut, nougat, barley sugar, jelly fruits, almonds, brioche and honey may take you by surprise.

GRAPE TYPE: Pinot Noir, Chardonnay, Pinot Meunier

AROMA: Dried fruit, marzipan, citrus fruit, almond, brioche, honey

ALCOHOL RATE: 12%

COLOR: Deep gold

BEST ENJOYED WITH: Mature parmesan, turbot à la truffe, fish, seafood, aperitif

INTERESTING FACT: Krug is on top of the league of the Champagne producers

TRIVIA: Download the Krug App & discover the story your bottle has to tell via its Krug ID (on back label)



KRUG  
CHAMPAGNE

ROSÉ

€1600.-



CHAMPAGNE  
KRUG  
ROSÉ  
BRUT  
1250ml  
PRODUIT DE FRANCE - PRODUCT OF FRANCE  
BLANDE DES CHAMPAGNES KRUG & FILS - FRANCE - NO 549-001

CHAMPAGNE  
KRUG  
ROSÉ  
BRUT  
1250ml  
PRODUIT DE FRANCE - PRODUCT OF FRANCE  
BLANDE DES CHAMPAGNES KRUG & FILS - FRANCE - NO 549-001





# KRUG ROSÉ

## ABSOLUTE ELEGANCE

### HISTORY

Krug Champagne was founded by Joseph Krug in 1843 in Reims. His quest for ultimate perfection and quality still honors the house. When the brothers Henri and Rémi Krug made an experiment with their wines they gifted us with the fantastic Krug Rosé as the result of it. In 1983 they blind-tested the bouquet of this mystery drop on their father Paul Krug II. "We're in trouble - somebody in Champagne is copying Krug!" was his response - finally Krug had his own Rosé.

### SIGNATURE BLEND

Krug Rosé is the only prestige cuvée to be blended from a rich palette of wines from three different grape varieties and from such a wide range of years. These are blended with a wonderfully expressive skin-fermented Pinot Noir wine to deliver its unparalleled tone and spiciness.

### CHARACTERISTICS

Its noble golden shining pale pink color gives the champagne incomparable elegance and finesse. Krug Rosé is a provocateur - an extravagant champagne which intensity and elegance of Krug's style combines playfully its own individual charm. Krug Rosé promises perfection with its silky texture and beautiful freshness as well as refined elegance.

### AROMA

Krug Rosé's exquisite fragrance bouquet is the forerunner of a richly faceted taste sensation. A great complexity and length, aromas of rosehip, marinated ham, mulberry, currant, peony, pepper and grapefruit accentuate this Rosé champagne. The palate is offering fine nuances of honey, citrus and

GRAPE TYPE: Pinot Noir, Chardonnay, Pinot Meunier

AROMA: Wild berry, ginger, pepper, peony, rosehip, mulberry, grapefruit

ALCOHOL RATE: 12%

COLOR: Golden shining pale pink

BEST ENJOYED WITH: Foie gras, lamb, game, white meat, spicy dishes

INTERESTING FACT: Krug Rosé was rated the world's best champagne for years

TRIVIA: Download the Krug App & discover the story your bottle has to tell via its Krug ID (on back label)



# DOM PÉRIGNON

CHAMPAGNE

€850.-

1.5l - €1650.-





# DOM PÉRIGNON

## PERFECT HARMONY

### HISTORY

At the end of the 17th century Benedictine monk Dom Pierre Pérignon nurtured an ambition to create the best wine in the world, which is still the tradition of the house today. Each vintage is an individual creation, singular and unique, that expresses creativity and vision. Every vintage is a new adventure to reinterpret the unique character of the season and remain true to the character of Dom Pérignon.

### SIGNATURE BLEND

Dom Pérignon is made from the grape types Pinot Noir and Chardonnay. The marriage of these wines is designed newly year after year and needs to be balanced out over again. Only in the best of years the vintage is produced, when the harvest is absolutely perfect.

### CHARACTERISTICS

Dom Pérignon is famous for its tender fruity flavors. Floral & fruity notes like the taste of peach and citrus. It has also a certain depth, which varies from year to year. Few vintages contain elements like dark berries, almonds or smoky hints. It is an alliance of ripeness, vibrancy, lightness and intensity.

### AROMA

The immediate impression is of the mildness of the pure, airy, bright bouquet. A floral, fruity pastel tone then unfolds and quickly darkens into candied fruit, ripe hay and toasted notes. The wine's opulence - contained and succulent, round at heart - reveals itself on the palate. The envelope slides and stretches, and the wine becomes more complex and edgy, silkier than it is creamy. The whole composition blends into an exquisite overall impression.

|                    |   |
|--------------------|---|
| GRAPE TYPE:        | Pinot Noir, Chardonnay  |
| AROMA:             | Floral-fruity, peach, citrus, candied fruit, roasted                    |
| ALCOHOL RATE:      | 12.5%   |
| COLOR:             | Medium yellow with golden reflexes                                      |
| BEST ENJOYED WITH: | Fish, seafood, aperitif   |
| INTERESTING FACT:  | Today's name "Dom Pérignon Vintage" was established in 1921             |
| TRIVIA:            | "Brothers, come quickly! I am drinking stars!" said Dom Pierre Pérignon |



DOM PÉRIGNON  
CHAMPAGNE

ROSÉ

€1600.-







# DOM PÉRIGNON ROSÉ

## THE POWER OF PINOT NOIR

### HISTORY

At the end of the 17th century Benedictine monk Dom Pierre Pérignon nurtured an ambition to create the best wine in the world, which is still the tradition of the house today. Each vintage is an individual creation, singular & unique, that expresses creativity and vision. The first Rosé was produced in 1959. A development of a new, more ventured side of Dom Pérignon challenging the house's initial style.

### SIGNATURE BLEND

Dom Pérignon Rosé is a composition of Pinot Noir & Chardonnay, whereat the Rosé is a tribute to the Pinot Noir grape. Dom Pérignon is looking for the very best vineyards in the Champagne. According to the cru the grape appears vibrant, elegant and mesmerizing.

### CHARACTERISTICS

Dom Pérignon Rosé has a bracing vinosity. Its initial richness expands and affirms itself, becoming more physical, powerful and structured. The palate is concentrated and remarkably well-defined with creamy substance and silky intensity. It has an exceptional length in the mouth with a backdrop of juicy and crystal clear vibrating notes.

### AROMA

Its bouquet presents itself with bright and clear notes. The first notes of berries give way to aromas of full intensity and color. The warm notes of ripe blackberry and cocoa as well as roasted spices complement this blend. The complex richness of aromas rises to a vibrating finish and very gradually disappears into a hint of bitter taste.

|                    |   |
|--------------------|---|
| GRAPE TYPE:        | Pinot Noir, Chardonnay  |
| AROMA:             | Berries, citrus fruit, cocoa  |
| ALCOHOL RATE:      | 12.5%   |
| COLOR:             | Rosé with copper and amber highlights                                   |
| BEST ENJOYED WITH: | Fish, seafood, chocolate- and fruit dessert, aperitif                   |
| INTERESTING FACT:  | Today's name "Dom Pérignon Vintage" was established in 1921             |
| TRIVIA:            | "Brothers, come quickly! I am drinking stars!" said Dom Pierre Pérignon |



SCHLUMBERGER

NIGHT BRUT

€240.-





# SCHLUMBERGER NIGHT BRUT

## TURN ON YOUR NIGHT

### AUSTRIA'S ANSWER TO FRENCH CHAMPAGNE

Schlumberger used the same production method and standards as Champagne producers and named their product Champagne until 1919. The Treaty of St. Germain forced Schlumberger to name their "Champagne" Sekt since then. Champagne could only be carried on bottles of sparkling wines produced from grapes grown and processed in the Champagne region of France.

### HISTORY

Robert Alwin Schlumberger was born in Stuttgart in 1814. His profession as merchant took him to Reims in France to the oldest Champagne House Ruinart Père et Fils, where he rose to chef de cave. The love for Sophie Kirchner brought him to Vienna. In 1842, he founded the House Schlumberger as the first champagne producer in Austria. In 1862 Schlumberger's "Sparkling Vöslauer" was served to Queen Victoria of England.

### SIGNATURE BLEND

Schlumberger Night Brut is composed of 3 grape varieties: Pinot Blanc, Welschriesling & Chardonnay. Since 1842 the complex "Méthode Traditionelle" is continuously maintained and developed by the House Schlumberger. Each bottle matures 2 years using the most careful and skilled craftsmanship.

### CHARACTERISTICS

Life is in constant change: the taste, the trend, the fashion. Schlumberger upholds the principles conceived by Robert Alwin Schlumberger back in 1842. Bright, crisp, harmonious and unique in taste.

|                    |   |
|--------------------|---|
| GRAPE TYPE:        | Pinot Blanc, Welschriesling, Chardonnay                                   |
| AROMA:             | Delicate grape bouquet  |
| ALCOHOL RATE:      | 12%   |
| COLOR:             | Light yellow with golden reflexes   |
| BEST ENJOYED WITH: | Aperitif, starter, fish, white meat                                       |
| INTERESTING FACT:  | Schlumberger Night Brut enlightens every night with its illuminated label |
| TRIVIA:            | Robert Alwin Schlumberger was raised to nobility in 1873                  |



# SCHLUMBERGER

## NIGHT ROSÉ

€250.-





# SCHLUMBERGER NIGHT ROSÉ

## TURN ON YOUR NIGHT

### AUSTRIA'S ANSWER TO FRENCH CHAMPAGNE

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### HISTORY

Robert Alwin Schlumberger was born in Stuttgart in 1814. His profession as merchant took him to Reims in France to the oldest Champagne House Ruinart Père et Fils, where he rose to chef de cave. In 1842, he founded the House Schlumberger as the first champagne producer in Austria. In the 19th century he imported classic red grape varieties from abroad and was the first to plant these in Austria. He was also the first to cultivate the noble grape types Cabernet Sauvignon and Merlot.

### SIGNATURE BLEND

Schlumberger Night Rosé is composed of 100% of the elegant Pinot Noir grape. Since 1842 the complex "Méthode Traditionnelle" is continuously maintained and developed by the House Schlumberger. Each bottle matures 2 years using the most careful and skilled craftsmanship.

### CHARACTERISTICS

Life is in constant change: the taste, the trend, the fashion. Schlumberger upholds the principles conceived by Robert Alwin Schlumberger back in 1842. Bright, crisp, harmonious and unique in taste. By strictly adhering to the "Méthode Traditionnelle", the highest quality is always guaranteed.

|                    |   |
|--------------------|---|
| GRAPE TYPE:        | 100% Pinot Noir   |
| AROMA:             | Subtle beerig, gentle spice   |
| ALCOHOL RATE:      | 12%   |
| COLOR:             | Tender pink   |
| BEST ENJOYED WITH: | Aperitif, seafood, cream cheese, dessert                                    |
| INTERESTING FACT:  | Schlumberger Night Rosé enlightens every night with its illuminated label   |
| TRIVIA:            | Schlumberger was the first to import & plant red grape varieties in Austria |



# ARMAND DE BRIGNAC

CHAMPAGNE

## GOLD

€2000-





# ARMAND DE BRIGNAC GOLD

## AN EXPRESSIVE TRIO OF VINTAGES

### HISTORY

12th and 13th generation wine growers, Jean-Jacques Cattier and his son Alexandre, craft the prestige cuvées of Armand de Brignac. Their dream was to create champagne of the most exceptional quality. The ace of spades presents the bottle worthy of its excellence compared to other precious champagnes. Armand de Brignac Brut Gold was rated the world's number one champagne: it won a blind-taste test with 1000 champagnes in play.

### SIGNATURE BLEND

Armand de Brignac Gold is created from Chardonnay, Pinot Meunier & Pinot Noir. This champagne is marvelously complex, expressing the personality of each of these grape varieties: The Chardonnay's high development potential and fruitiness, the Pinot Noir's richness and the Pinot Meunier's intensity.

### CHARACTERISTICS

Marvelously complex and full-bodied, it has a fresh and lively bouquet with light and floral notes. On the palate it has a sumptuous, racy fruit character perfectly integrated with subtle brioche accents. A deliciously creamy texture features great depth and is paired with a long, silky finish.

### AROMA

Armand de Brignac Gold unfolds in the glass a fantastic bouquet dominated of fresh, floral notes supplemented with citrus elements, pears and buttery tastes. On the palate this first-class champagne impresses with a creamy body and a mellow taste which is characterized by its exquisite minerality, underlying smoky notes and a subtle sweetness.

GRAPE TYPE: Pinot Noir, Chardonnay, Pinot Meunier

AROMA: Citrus, pear, brioche

ALCOHOL RATE: 12.5%

COLOR: Intense yellow with golden highlights

BEST ENJOYED WITH: Aperitif, fish, duck, goose, pastry

INTERESTING FACT: Each bottle is finished with a real pewter label applied by hand

TRIVIA: This cuvée in multi-vintage style was crowned the best champagne in the world



# ARMAND DE BRIGNAC

CHAMPAGNE

ROSÉ

€3800.-

1.5l - €7500.-





# ARMAND DE BRIGNAC ROSÉ

## ELEVATE THE MOMENT

### HISTORY

12th and 13th generation wine growers, Jean-Jacques Cattier and his son Alexandre, craft the prestige cuvées of Armand de Brignac. Their dream was to create champagne of the most exceptional quality. Armand de Brignac Rosé is among the finest examples of the famous Rosé champagne blend ever conceived. It is available since 2008 and was designed from the famous couture house André Courrèges – a brilliant pink-gold bottle.

### SIGNATURE BLEND

Its sophisticated effect is one of the best Rosé champagnes of all times. This cuvée is a blend of 50% Pinot Noir grapes of premier and grand cru vineyards, as well as 40% Pinot Meunier and 10% Chardonnay. The resulting cuvée features bright, fresh layers of red fruits.

### CHARACTERISTICS

The champagne Armand de Brignac Rosé was created with Pinots from old grapes and generates fruits with powerful taste intensity. Drinking beautifully now or can be rested under ideal cellaring conditions for another 10 to 15 years.

### AROMA

Its bouquet is rich and pure with red fruits up front and delicately smoky grilled notes behind. The Rosé champagne is fresh and full-bodied on the palate with aromas of fresh strawberries, blackcurrant and hints of baked pastry. Armand de Brignac's characteristic presents itself in a long, silky finish.

GRAPE TYPE: 50% Pinot Noir, 10% Chardonnay, 40% Pinot Meunier

AROMA: Strawberry, blackcurrant, baked pastry

ALCOHOL RATE: 12.5%

COLOR: Salmon pink

BEST ENJOYED WITH: Aperitif, fish, poultry, veal, blue cheese, dessert

INTERESTING FACT: Each bottle is finished with a real pewter label applied by hand

TRIVIA: Since November 2014 Armand de Brignac is owned by rapper Jay-Z



PIERRE MORLET  
CHAMPAGNE

# GRANDE RÉSERVE ROSÉ

€450.-





# PIERRE MORLET GRANDE RÉSERVE ROSÉ

EXCELLENT – EXCLUSIVE – ELEGANT

## HISTORY

The Morlet family has been cultivating vineyards since the early 1800's. Pierre Morlet created the style of Champagne that the family is known for today. He established high quality vineyards in the Champagne region. The family cleared and leveled up the land which led to the highest quality of wines. Yet another generation continued to fine-tune the winemaking techniques. After four generations the Morlet family become synonymous for authentic and handcrafted Champagnes.

## SIGNATURE BLEND

In contrast to the usual assemblage method, Pierre Morlet Grande Réserve Rosé is made using the saignée technique. The Champagne consists of 100% Pinot Noir grapes from the best Grand Cru and Premier Cru locations.

## CHARACTERISTICS

Pierre Morlet Grande Réserve Rosé is powerful with a beautiful vibrancy and a fine perlage. The wonderfully fine pearls are resulting from the high-quality techniques. The diversity of the terroirs is reflected in the complexity and depth of the Champagne.

## AROMA

Its intense yet delicate bouquet is dominantly fruity intermixed with notes of limestone and hazelnut. Full-bodied and elegant, the Pierre Morlet Grande Réserve Rosé displays flavors of fresh raspberries and pomegranate and a long finish with mineral notes and a hint of Kirsch. This Rosé Champagne will age gracefully for a decade.

### GRAPE TYPE:

100% Pinot Noir

### AROMA:

Raspberry, wild strawberries, blackberries

### ALCOHOL RATE:

13%

### COLOR:

Pink

### BEST ENJOYED WITH:

Red meat, fatty fish, shellfish, mild cheese

### INTERESTING FACT:

It is among the top 5% of all wines worldwide

### TRIVIA:

Half of the wines are resold to big houses



